

# PLAIN & Fancy COOKING

## Goldie's Mother's Traditional Christmas Eve Pierogi Recipe

From Goldie Gardner,  
Co-host of "Plain & Fancy Cooking"

### Ingredients:

#### Dough -

3/4 cup sour cream  
2 well beaten eggs  
1/4 cup melted butter  
1 1/2 tsp. salt  
1 1/2 tsp. baking powder  
Approx. 3 cups flour

#### Cheese Filling -

1 lb. ricotta cheese  
2 lb. farmers cheese  
1 egg yolk  
1 T. green onion, finely  
chopped  
dash of pepper  
pinch of sugar

#### Sauerkraut Filling -

2 T. butter  
3 lg. cans sauerkraut  
(drained, rinsed, patted  
dry)  
3-4 onions, chopped  
1 apple, peeled, thinly  
sliced  
pepper to taste

#### Potato and Cheese Filling

(From Eileen Koterak,  
Co-host of "Plain &  
Fancy Cooking")  
2 cups mashed potatoes  
2 cups farmers cheese

2 T. butter  
1/2 cup finely chopped  
onion  
1/2 tsp. salt  
1/4 tsp. white pepper

### To Prepare Pierogi:

To make dough, mix first five ingredients. Add flour a little at a time and mix well with hands until dough forms a ball. Knead a few times until smooth, adding a bit of flour if needed. Divide dough in half, roll on well-floured board. When about 1/8" thick, (over)

cut into squares and fill. (Important: When ready to fill, turn the dough so the filling will be placed on the side closest to board. They seal better if you do this.)

When filled (recipes follow) and sealed, drop carefully into a lg. kettle of gently boiling water. Nudge with a wooden spoon to prevent sticking on bottom of pot. Cook gently about 8-10 min. after they rise to the top. Remove with a slotted spoon; place on cookie sheet that is coated with melted butter. Turn to coat on both sides.

Cooked pierogi can be refrigerated and warmed (covered) in a 325° oven for about 20 min. on cookie sheet or they can be fried gently in butter. Leftover pierogi can be frozen in a single layer. Thaw in refrigerator before warming. Recipe makes approx. 24 pierogi.

### **To Prepare Fillings:**

To make the cheese filling, mix all listed ingredients thoroughly. Cover and refrigerate overnight.

To make sauerkraut filling, melt butter in pan and saute onions until limp. Add sauerkraut and apple. Cook covered, turning often to prevent burning. Add 1 T. water periodically to maintain good steam. Keep turning. This takes about 2-3 hrs. of slow cooking. When done, put in bowl and refrigerate overnight.

To make potato and cheese filling, saute onion in butter about 5 min. or until golden. Stir in salt and pepper. Combine potatoes, onion mixture and farmers cheese. Blend well. Cool in refrigerator until ready to use.